

BEYOND BUBBLES SWEbinar

Zeroing In On What Makes
Conegliano Valdobbiadene Prosecco DOCG *Superiore*.



Modern History



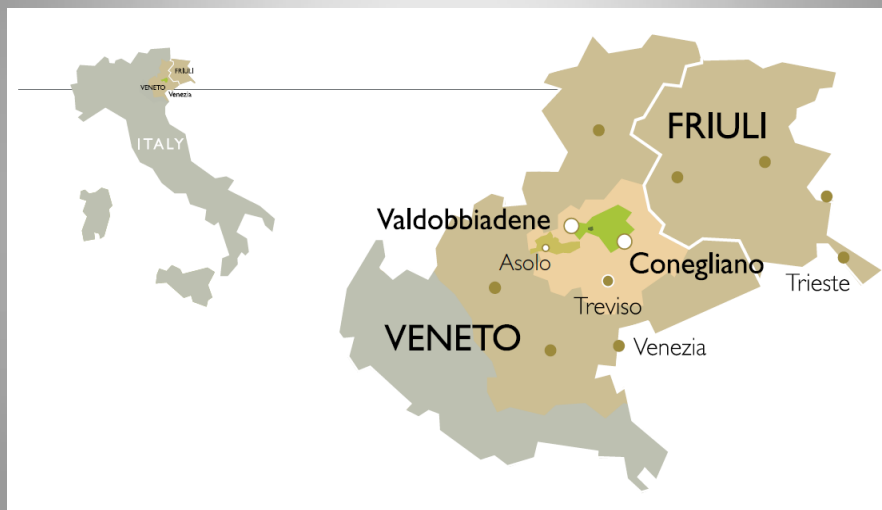
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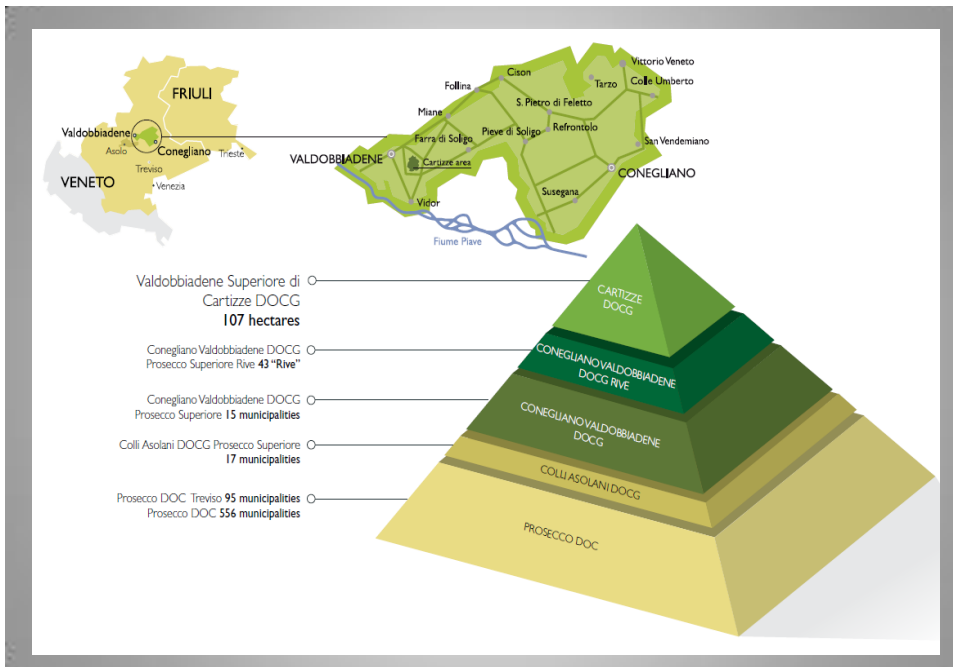
A decisive year for Prosecco.

Three major things happened:

1. An entirely new appellation called Prosecco DOC was created covering a vast area spanning 2 regions, 9 provinces and 556 townships.
2. The territory of Conegliano Valdobbiadene, birthplace of Prosecco, was upgraded to DOCG status.
3. The name of the principal grape variety—Prosecco—was changed to Glera (an historical synonym) so the name could be used for the growing area.

The World of Prosecco





THE WORLD OF PROSECCO (2015 FIGURES)

	Conegliano Valdobbiadene DOCG	Prosecco DOC
Production (in bottles)	83.698.000	355.000.000
Production area (ha)	7.191	20.000
Sparkling wine producers	183	356

Let's Taste!



Adami Winery

Located in the hamlet of Colbertaldo (town of Vidor), the winery began in 1920 when Abel Adami purchased an amphitheater of vines from Count Balbi Vallier.

Currently operated by Abel's grandsons Franco and Armando, Adami produces about 750,000 bottles/year from 50 hectares of vine, 12 of which they own (the rest belong to small farmers with a longstanding relationship to the winery).

Wine #1

Prosecco Treviso DOC Brut Garbèl



Residual sugar: 12 grams/liter

Growing area: low hills (150-200 meters above sea level) and flat alluvial plains within the province of Treviso. Mostly deep rich soil.

Yield: 18,000 kg/hectare

11% alcohol

Total Acidity: 6 grams/liter

pH: 3.20

Pressure: 4.80-5.00 bar

Wine #2

Valdobbiadene Prosecco Superiore DOCG Brut "Bosco di Gica"



Residual Sugar: 9-10 g/l

Growing area: towns of Vidor,
Valdobbiadene, and Farra di Soligo.

Steep hills up to 300 meters; shallow
soil of mixed limestone, clay and
morainic conglomerate.

Yield: 13,500 (max) kg/hectare

Grape Varieties

Prosecco must consist of at least 85% Glera.

Up to 15% of other authorized grape varieties may be added.

Four indigenous varieties:

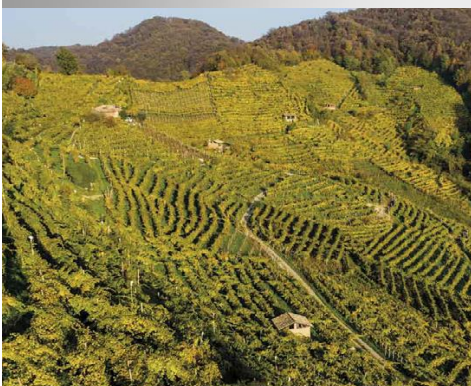


Four International varieties may also be used for *Spumante* only:
Chardonnay, Pinot Grigio, Pinot Bianco and Pino Nero (vinified in white).

The Conegliano Valdobbiadene Territory



Vidor

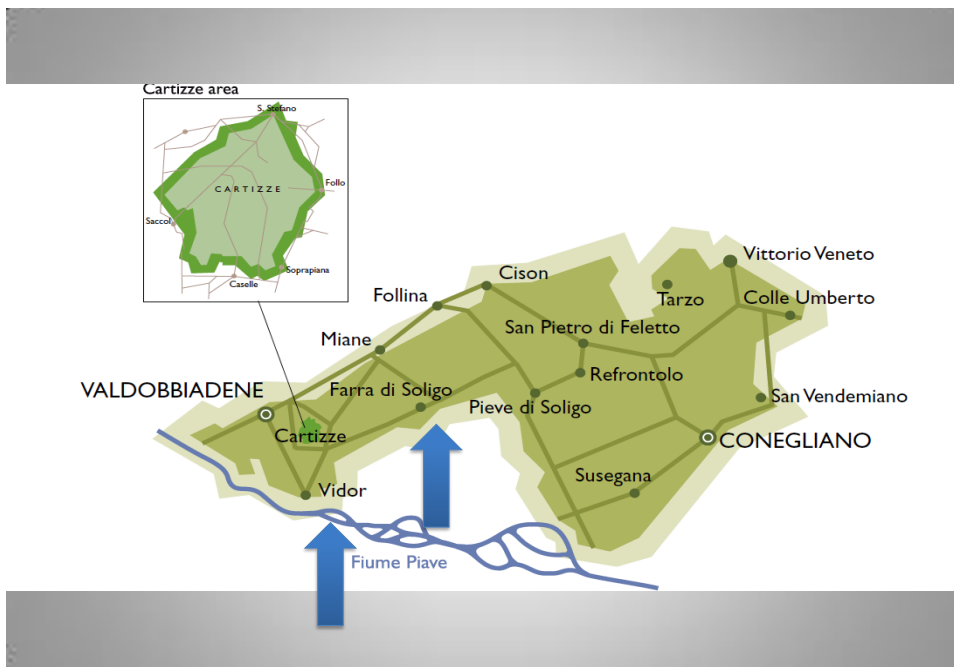


Oliano



Mosaic of Microclimates





Wine #3

Valdobbiadene Prosecco Superiore DOCG Brut Rive Farra di Soligo "Col Credas" 2015



Residual sugar: 4 g/l

Growing area: Torre di Credazzo area within the Rive of Farra di Soligo.

S/SE-facing contours on steep hills of limestone sandstone bedrock with shallow marl-clay soil at 350-400 meter. Presence of marine fossils.

Yield: 13,000 max kg/hectare

Rive di Farra di Soligo (Valdobbiadene)



Torri di Credazzo (FARRA DI SOLIGO)



Wine #4

Valdobbiadene Prosecco Superiore DOCG Rive di Colbertaldo Dry "Vigneto Giardino" 2015



Residual sugar: 19-21 g/l

Growing area: "Giradino" vineyard located in the hamlet of Colbertaldo within the town of Vidor.

Shallow clay and marl over limestone. Contoured vine rows on steep slopes forming a south-facing amphitheater.

Yield: 13,000 kg/hectare

Rive di Colbertaldo

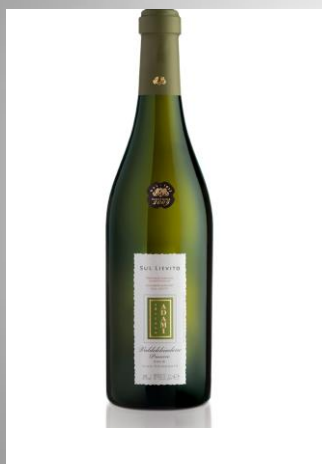


Vigneto Giardino



Wine #5

Valdobbiadene Prosecco DOCG "Sul Lievito"



Residual sugar: 0

Growing area: Valdobbiadene, Vidor, Farra di Soligo. Shallow soil over limestone on steep slopes at 180-300 meters.

Second fermentation in bottle (*rifermentato in bottiglia*) for about two months, in the traditional manner without disgorgement.

Frizzante: 2.30-2.50 bar of atmosphere

Please help spread the word about what makes
Conegliano Valdobbiadene Prosecco DOCG *Superiore*.
GRAZIE!



PROSECCO SUPERIORE
DAL 1876